

Curry Magic

Category: Appetizer

Servings: 8

Rating: 10

Source: Marie Blancas, J Wine Company

Description:

Served at the winery with J's sparkling, which is a great complement to the food.

Ingredients:

jicama	1 pound, peeled and sliced to 1/4" thick
lemon juice	1 tablespoon
almonds	1 + tablespoon, roughly chopped
currants	1/4 cup
celery	1/4 cup, diced
fennel	1/4 cup, diced
green onion	1/4 cup, thinly sliced
carrot	1/4 cup, shredded
curry powder	1/2 tablespoon
mayonnaise	1/2 cup
shrimp meat	1/2 pound, roughly chopped

Instructions:

Mix together all the ingredients except the jicama. The mixture will keep for 2 to 3 days, but best a day in advance to let the flavors marry.

Cut the jicama into appetizer size pieces and cover with a spoonfull of the curry shrimp mixture. Garnish with fennel fronds and serve with sparkling wine.